

**Small Plates**

**Soup Du Jour 6**

**Soup a L’ognion Gratinee 7** Traditional French Soup

**House Salad 4**  mixed greens with tomato, shaved radish, cucumber, and herb vinaigrette

**Caesar Salad 6**  Romaine hearts, garlic croutons, and homemade Caesar dressing with a parmesan tuile

**Spinach Salad 7** spinach with blue cheese, mushrooms, and warm pear and bacon dressing

**Grilled Flat Bread 6** with Roasted garlic Aioli

**Escargots Bourguignonne 8** Cooked in Pernod , Garlic and herbs

**Pommes Frites 7**  with shaved parmesan, truffle oil garlic Aioli

**Crisp Goat Cheese Polenta 6** with tomato marmalade and herb salad

**House Made Country Pâté 6** with pickled onion, cornichons, and whole grain mustard

**Crab Cake 12** jumbo lump crab cake with lime beurre blanc

**Bistro Shrimp 10** with garlic and coriander beurre blanc

**Tuna Carpaccio 10** sesame ginger vinaigrette, prawn chips, sliced avocado and endives

**P.E.I. Mussels 10** with pernod and pimento

**Vanilla Scallops 12** Jumbo scallops with bourbon Vanilla bean and white wine cream

**Entrees**

**Steak Au Poivré 29** Beef tenderloin with black pepper crust atop potatoes puree and vegetables served with cognac sauce

**Veal Forestière 26** Sautéed veal medallions with mushrooms, bacon, fresh tarragon and demi-glace served with potatoes and vegetables

**Grilled Pork Chop 21**  Double cut pork chop with potatoes, vegetables; served with roasted apples and calvados sauce

**N.Y. Strip 26**  Topped with Gorgonzola Butter served with vegetables and potato puree

**Braised Lamb Shank 19**  Slow braised Moroccan spiced lamb shank with polenta and vegetables

**Coq Au Vin 18** half hen braised in red wine with bacon, pearl onions and mushrooms, served with potatoes

**Fruits De Mer 19** shrimp, scallops, mussels, crab, fish and homemade pasta cooked in white wine, with basil and tomato and olive oil

**Steak Frites 23** grilled hanger steak with truffle fries and tomato confit, and béarnaise

**Crisp Skin Salmon 21** Pan seared salmon atop herb rice with red wine butter and vegetables

**Crab Cakes 28** jumbo lump crab cakes served with lime beurre blanc, potato puree and vegetables

**Stuffed Lemon Sole 24** lemon sole stuffed with crab and herbs served with rice, vegetables and coriander butter